

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's PORTERHOUSE STEAK AND HERBS

Juicy, flavorful and seasoned to perfection!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 minutes	10 minutes	20 minutes	2–3

INGREDIENTS

- 1 large porterhouse steak (1½–2 inches thick)
- 2 tablespoons olive oil
- 1 tablespoon butter
- 3 garlic cloves, smashed or minced
- 1 teaspoon sea salt (or to taste)
- 1 teaspoon black pepper (or to taste)
- 1 teaspoon onion powder (optional)
- ½ teaspoon smoked paprika (optional)

OPTIONAL HERBS

- 2 sprigs fresh rosemary (or 1 tsp dried)
- 2 sprigs fresh thyme (or 1 tsp dried)
- 1 tablespoon fresh parsley, chopped (for garnish)

INSTRUCTIONS

1. **Let it Rest:** Take the steak out of the refrigerator 30–45 minutes before cooking. Pat dry with paper towels.
2. **Season:** Rub both sides with olive oil, salt, pepper, onion powder (optional), and smoked paprika (optional).
3. **Sear:** Heat a cast-iron skillet over high heat until very hot.
4. **Cook:** Place the steak in the skillet. Cook 3–4 minutes per side for medium-rare, or 4–5 minutes per side for medium. (Thicker steaks may need a little more time.)
5. **Add Flavor:** Lower heat slightly. Add butter, garlic, and optional herbs (rosemary and thyme).
6. **Baste:** Tilt the pan and spoon the melted garlic herb butter over the steak for 1–2 minutes.
7. **Rest & Serve:** Transfer to a plate and let the steak rest for 10 minutes before slicing.

BUBBIE'S TIP

Top with fresh parsley and extra butter if desired! Let the steak rest for a few minutes before slicing. Fresh herbs make it your own!

DELICIOUS PAIRINGS



Roasted Potatoes · Grilled Vegetables · Caesar Salad · Garlic Bread · Steamed Green Beans

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